



LEAVE THEM OBSESSED

Your menu doesn't need more SKUs — it needs more flexibility.
One hero dessert becomes a year-round platform that keeps
guests obsessed.



Unmatched
flavor,
texture &
QUALITY

PREMIUM
GOURMET
ingredients

Proven to
increase guest
SATISFACTION



87% of consumers are likely to order a special
dessert only offered for a limited time.

80% of consumers are interested in
limited-time-offerings featuring
seasonal ingredients

*Datassential Foodbytes



LIMITED
TIME!

Unlock the Power of One Dessert ALL YEAR LONG

MULTI-SEASON UPSSELLS

Increase your profits with simple, high-impact
upgrades.

TREND-READY BUILDS

Be the place everyone's posting about, with
buzz-worthy touches.

ONE SKU, ENDLESS APPLICATIONS

Do more with less — streamlined, smart, and
effortlessly flexible.

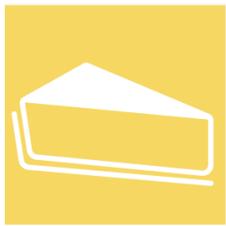
FRESH TWISTS ON FAMILIAR FAVORITES

Keep guests coming back with craveable updates
that take just moments.

EXPERT-CURATED UPDATES

Lead with confidence —
every upgrade is on-trend,
and ready to shine.





Cheesecake

CHEESECAKE CLASSICS

YOUR MOST VERSATILE CANVAS

Ideal for high-impact, seasonal refreshes.

WHY CHEESECAKE WORKS

- Creamy, neutral base that amplifies any added flavor
- Pairs seamlessly with chocolate, caramel, herbs, and global flavor cues.
- Anchor to incorporate locally-harvested seasonal fruits with one drizzle, compote or slice.
- Consistently delivers premium value with minimal back-of-house effort.



Creamy and cool, cheesecake is perfect for playing around with sweet heat!

SEASONAL TRANSFORMATIONS

EASY LTO GARNISHES

- **SPRING:** Berries, basil, citrus zest
- **SUMMER:** Stone & citrus fruits, floral, fresh compotes
- **FALL:** Warm spice, apple & fig, caramel
- **WINTER:** Hot chocolate, peppermint, berry coulis



Strawberry Balsamic NY Cheesecake



Caramel Corn Crunch Cheesecake



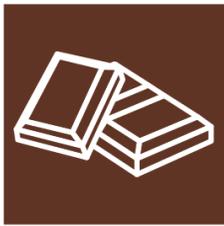
Pollinated Grape & Orange NY Cheesecake



S'mores NY Cheesecake

Get these ready-for-you recipes!





Chocolate

DECADENCE THAT DELIVERS ALL YEAR

Chocolate is a perennial top seller — indulgent, nostalgic, and trend-friendly.

WHY CHOCOLATE WORKS

- Naturally indulgent classic; pairs well with toppings, sauces, and nostalgic upgrades.
- Transforms easily into premium LTOs with hot fudge, brownie pieces, caramel, or whipped cream.
- A familiar match for seasonal flavors like peppermint, s'mores, mocha, berry, and warm spice.
- Delivers high perceived value with simple, low-labor enhancements.



SEASONAL TRANSFORMATIONS

EASY LTO GARNISHES

- **SPRING:** Floral accents, raspberries
- **SUMMER:** S'mores, grilled fruit
- **FALL:** Maple, candied nuts
- **WINTER:** Cocoa, peppermint, table-side ganache pour



Get these ready-for-you recipes!





Citrus

BRIGHT, CLEAN, CLASSIC

Bring freshness and energy to any menu — perfect for a lighter, vibrant feature.

WHY CITRUS WORKS

- Bright, tangy profile that pairs beautifully with sweet, creamy, or rich components.
- Fresh canvas for fruit-forward upgrades like curds, compotes, zests, and candied peels.
- Balances caramel, herbs, and spices for elevated seasonal twists.
- Brings natural “freshness” to menus year-round



SEASONAL TRANSFORMATIONS

EASY LTO GARNISHES

- **SPRING:** Lemon curd, berry & herbal accents
- **SUMMER:** Grilled tropical & stone fruits, toasted coconut
- **FALL:** Warm spices / cardamom, honey, fig
- **WINTER:** Mascarpone whip, white chocolate, pomegranate



Get these ready-for-you recipes!





RUSTIC, WARM & COMFORT FORWARD

Handcrafted and familiar — easily dressed up.

WHY FRUIT & NUT WORKS

- Naturally rich, textured base that complements warm spices, chocolates, caramels, and compotes.
- Plays well with both rustic and premium presentations from homey to chef-driven.
- Seasonal flavors integrate seamlessly — apple, pear, maple, fig, cranberry, brown butter.
- Easy to elevate with crunch, crumble, or drizzle for instant premium appeal.



SEASONAL TRANSFORMATIONS

EASY LTO GARNISHES

- **SPRING:** Honey-thyme, whipped pastel accents
- **SUMMER:** Ice cream, toasted nuts or fresh fruit
- **FALL:** Maple, brown butter, spice, nuts
- **WINTER:** Cranberry-orange, Amarena cherry, caramel

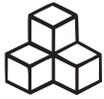


Get these ready-for-you recipes!



A SMARTER, SIMPLER WAY TO RUN YOUR DESSERT PROGRAM

Year-round menu flexibility. One core dessert becomes a rotating feature that boosts value, reduces waste, and keeps your menu fresh.



SKU REDUCTION



PREDICTABLE ORDERING



NO SEASONAL RESET



LESS WASTE + STRONGER INVENTORY MANAGEMENT



COST CONTROL & BOH EFFICIENCY

Small Twists

BIG VALUE



\$6.49 NY Cheesecake



\$9.49 "Caramel Corn Crunch Cheesecake"

caramel sauce + caramel corn + toffee pieces = premium pricing



\$7.99 Choc'late Lovin' Spoon Cake



\$11.99 "Hot Fudge Sundae Cake"

drizzled with dark chocolate + whipped cream + cherry = indulgent upgrade

SEASONAL CRAVE MADE EFFORTLESS

Small shifts create big cravings — transforming familiar favorites into seasonal signatures and trend-inspired features guests can't resist.

1 Dessert,
4 WAYS.



SPRING
bright, fresh, floral



FALL
cozy, warm spice, maple



SUMMER
nostalgic, indulgent, fruit-forward



WINTER
festive, rich, celebratory



TO ORDER, CONTACT YOUR BROKER OR CALL 1-800-793-3897. FOR MORE INFORMATION, VISIT SWEETSTREET.COM.

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